



Hogmanay Menu 2023

Welcome glass of Prosecco

Starters

- CAULIFLOWER & ROAST PARSNIP SOUP with sourdough (v)
- GOAT'S CHEESE & RED PEPPER CROQUETTES (v)
- PANKO CRUMBED HAGGIS CAKE with whisky cream sauce

Mains

- ROAST SALMON
in a lemon & caper sauce with new potatoes,
tender stem broccoli, and honey roasted carrots
- CHICKEN BALMORAL
with whisky sauce, creamy mash, tender stem broccoli,
and honey roasted carrots
- 8oz RUMP STEAK
with creamy mushroom sauce, thick cut chips & a roquette & Grana Padano salad
- WILD MUSHROOM & CHESTNUT PITHIVIER
served with creamy mash, roast potatoes, tender stem broccoli,
and honey roasted carrots (v)

Desserts

- WHITE CHOCOLATE & CRANBERRY CHEESECAKE
- CRANACHAN with Scottish shortbread rounds
- STICKY TOFFEE PUDDING with double cream vanilla ice cream

3 Course Dinner £48.95

v These dishes are made from ingredients that do not contain meat or fish. However we do not have a dedicated preparation or cooking area for vegetarian food.
If you suffer from a food allergy or intolerance, please speak to our staff about the ingredients in your meal when making your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.
Dishes may contain nut/nut derivatives. Our prices include vat at the current rate.

10% service charge added to all bookings